



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>EMMAS DINER</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXF6D</b>	Facility Telephone # <b>608 781-4925</b>
Facility Address <b>N5610 COUNTY ROAD OT ONALASKA , WI 54650</b>	
Licensee Name <b>VINER KATHY C</b>	Licensee Address <b>N5610 COUNTY ROAD OT ONALASKA , WI 54650</b>

**Pool Samples**

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>09/05/2014</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
1 door prep cooler	42
3 door prep top	46
3 door reach in	44

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hot holding	170

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50		chlorine
wiping bucket			50		chlorine

<b>Certified Manager</b>		
Name <b>KATHLEEN C VINER</b>	Certificate # <b>DOGD-829A2B</b>	Certificate Expiration <b>04/04/2015</b>

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

**Observed Violations**

**Total # 2**

**Risk/Intervention - 13 - Food separated and protected**

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat bologna stored with raw ground meat and below raw eggs.

**CORRECTIVE ACTION(S):** Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

**Risk/Intervention - 20 - Proper cold holding temperatures**

**REPEAT OBSERVATION:** Food items in 2 door reach in and prep top are cold held at 44 and 46°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 05-Sep-2014

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

**Comments**

[Menu review and risk assessment conducted.](#)

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Kathy Viner

Sanitarian



Doug Schaefer  
(608) 785-9679



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Licensee Name <b>VINER KATHY C</b>	Licensee Address <b>N5610 COUNTY ROAD OT ONALASKA , WI 54650</b>
<b>Pool Samples</b>	

<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>09/12/2014</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
1 door prep cooler	42
3 door prep top	42
3 door reach in	42

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical				
wiping bucket					

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
<b>KATHLEEN C VINER</b>	<b>DOGD-829A2B</b>	<b>04/04/2015</b>

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

<b>Observed Violations</b>
<b>Total # 0</b>

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 1**

**3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

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**Comments**

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